



# Virginia Green Events



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## Chef Premier - A Tribute to Virginia's Harvest Blacksburg, VA



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**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations, and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

## Chef Premier - A Tribute to Virginia's Harvest

Virginia Tech has built a reputation for outstanding dining. Our dining program stays at the leading edge of national trends. Customers report high overall satisfaction and appreciate the variety of dining options available on campus.

Virginia Tech signed the Virginia Tech Climate Action Commitment in 2008 and since has taken steps towards being a leader in Campus Sustainability. Dining Services is doing its part to support the sustainable mission of the entire Virginia Tech campus.

In the 13-14 school year, Virginia Tech designated 12.9% of its budget towards local food and beverage purchasing.

For more 'green' specific information : [www.farmsandfields.wordpress.com/](http://www.farmsandfields.wordpress.com/)

### Virginia Green Activities

#### **This facility pledges that they:**

##### **Recycle.**

- Have in place clearly marked recycling locations and/or containers. Please check the items that visitors to your facility are able to recycle: (*minimum of 2 required*)
- Aluminum cans
- Plastic bottles
- Cardboard
- Composting of food & other compostable items

### **Minimize the use of disposable food service products.**

- Do not use any disposable containers, dishware, cutlery, or cups **OR**
- Use disposable food service items that are recyclable in your area

### **Printed Materials.**

- Use electronic registration, correspondence, and forms instead of paper forms

### **Waste Reduction.**

- Track overall solid waste costs (*required for Virginia Green*)
- Chose a **location/venue** that shares a similar commitment to reducing its environmental impacts and include green specifics in contracting. Please provide the "green details" on the venue:
- Donate excess food from events
- Arrange for the composting of food waste and other compostables
- Provide for recycling of boxes and other set-up wastes

### **Green Signage.**

- Have signs at the event registration which list all of our green activities
- Use the Virginia Green logo on signs and on recycling containers

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For more information on **Chef Premier - A Tribute to Virginia's Harvest**, see [www.dining.vt.edu](http://www.dining.vt.edu) or contact Rial Tombes at [sustainabledining@vt.edu](mailto:sustainabledining@vt.edu) or 540-231-1139.

For more information on the Virginia Green program, see [www.deq.state.va.us/Programs/PollutionPrevention/VirginiaGreen.aspx](http://www.deq.state.va.us/Programs/PollutionPrevention/VirginiaGreen.aspx).



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